

The 15-Minute Ramen Hack That Tastes Like a Trip to Italy

Ingredients for Ramen Carbonara



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15 min

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INGREDIENTS

2 packs instant ramen noodles (seasoning packets discarded)

6 strips bacon, chopped

2 large eggs, preferably at room temperature

$\frac{1}{2}$ cup freshly grated Parmesan cheese

1 tbsp olive oil

A generous amount of freshly cracked black pepper

Salt to taste

Swaps and Notes:

The Pork: While bacon provides a delicious smoky flavor, for a more traditional Italian taste, you can use diced pancetta or guanciale.

The Cheese: Freshly grated Parmesan is key. For an even sharper, saltier bite, use Pecorino Romano or a blend of both. Do not use pre-shredded cheese in a bag! It contains anti-caking agents and will not melt smoothly into a sauce.

The Noodles: Any brand of instant ramen will work. The key is to cook it just until al dente (with a slight bite).

Flavor Boost: For a little extra flavor, you can sauté a clove of minced garlic in the bacon fat for about 30 seconds before adding the noodles. A pinch of red pepper flakes would also add a nice warmth.

How to Make Perfect Ramen Carbonara (The Right Way):

Step 1: Cook the Noodles & Reserve Water:

Step 2: Cook the Bacon:

Step 3: Mix the Sauce Base:

Step 4: Emulsify the Sauce (The Magic Step):

Step 5: Serve Immediately:

The Carbonara Code: Tips for Success:

Work Off the Heat: The number one rule. Never pour the egg mixture into a pan that is over direct heat. You will make breakfast, not carbonara.

Pasta Water is Your Best Friend: Don't forget to reserve it! It's the secret ingredient that adjusts the sauce's consistency and makes it creamy, not greasy.

Timing is Everything: Carbonara waits for no one. Have your bowls ready and serve it the second it comes together. It does not sit well.

Don't Skimp on Pepper: The "carbonara" name is thought to be related to Italian coal miners ("carbonaro"), and the abundant black pepper is meant to look like flecks of coal. Be generous!

Storing and Reheating:

More Pasta & Comfort Foods You'll Love:

Classic Spaghetti Recipe with Homemade Sauce: For when you want to tackle another Italian-American classic.

This Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast: Another cheesy, comforting pasta dish that's ready in a fraction of the time.

This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort: If you love the savory richness that bacon or sausage brings to a dish.

Easy Cheesy Chicken Sliders with Marinara Garlic Butter: For another cheesy comfort food hack that's perfect for a quick dinner or party.

This One-Pan Breakfast Bake Will Make You Skip the Drive-Thru: Can't get enough of that delicious bacon and egg combination? Try it for breakfast!

Final Thoughts:

DIRECTIONS

1. Preparation time: 5 minutes | Cooking time: 15 minutes | Servings: 2 large or 4 small
2. The key to carbonara is all in the technique. Follow these steps closely to avoid scrambled eggs and achieve a perfectly creamy sauce.
3. Step 1: Cook the Noodles & Reserve Water: Bring a pot of water to a boil. Add the ramen noodle blocks and cook according to package directions, but for about 1 minute less time, so they are al dente. Just before draining, reserve about 1 cup of the starchy cooking water. This water is liquid gold and the key to our sauce. Drain the noodles.
4. Step 2: Cook the Bacon: While the noodles are cooking, heat the olive oil in a large skillet or pan over medium heat. Add the chopped bacon and cook, stirring occasionally, until it's rendered and crispy, about 5-7 minutes. Use a slotted spoon to remove the crispy bacon bits to a small plate, leaving the rendered bacon fat in the skillet. Turn off the heat.
5. Step 3: Mix the Sauce Base: In a small bowl, whisk together the eggs, the grated Parmesan cheese, and a very generous amount of freshly cracked black pepper.
6. Step 4: Emulsify the Sauce (The Magic Step): Add the hot, drained noodles directly into the skillet with the warm bacon fat (remember, the heat is OFF). Immediately pour the egg and cheese mixture over the noodles. Using tongs, begin tossing the noodles vigorously and continuously. The residual heat from the noodles and the pan will gently cook the eggs, melting the cheese and forming a creamy, glossy sauce.
7. If the sauce seems too thick, add a tablespoon of the reserved hot pasta water at a time, tossing

continuously, until you reach your desired consistency. The starch in the water helps emulsify the fat and water, creating a stable, creamy sauce.

8. **Step 5: Serve Immediately:** Toss in the crispy bacon bits, give it one last mix, and serve immediately in warm bowls. Top with another sprinkle of Parmesan and more black pepper.
9. **The Carbonara Code: Tips for Success: Work Off the Heat:** The number one rule. Never pour the egg mixture into a pan that is over direct heat. You will make breakfast, not carbonara.
10. **Pasta : Water is Your Best Friend:** Don't forget to reserve it! It's the secret ingredient that adjusts the sauce's consistency and makes it creamy, not greasy.
11. **Timing is : Everything:** Carbonara waits for no one. Have your bowls ready and serve it the second it comes together. It does not sit well.
12. **Don't : Skimp on Pepper:** The "carbonara" name is thought to be related to Italian coal miners ("carbonaro"), and the abundant black pepper is meant to look like flecks of coal. Be generous!
13. **Storing and Reheating: Honestly? Don't.** Ramen carbonara is a dish meant to be made and consumed fresh. The delicate egg sauce does not reheat well; it will often become grainy or scramble, and the magic will be lost. This recipe is so fast, it's best to just make what you plan to eat.
14. **More Pasta & Comfort Foods You'll Love:** If this quick and easy pasta dish gets you excited about getting in the kitchen, you'll love these other recipes from the blog:
15. **Classic : Spaghetti Recipe with Homemade Sauce:** For when you want to tackle another Italian-American classic.
16. **This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast:** Another cheesy, comforting pasta dish that's ready in a fraction of the time.
17. **This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort:** If you love the savory richness that bacon or sausage brings to a dish.
18. **Easy : Cheesy Chicken Sliders with Marinara Garlic Butter:** For another cheesy comfort food hack that's perfect for a quick dinner or party.
19. **This : One-Pan Breakfast Bake Will Make You Skip the Drive-Thru:** Can't get enough of that delicious bacon and egg combination? Try it for breakfast!
20. **Final Thoughts:** This Ramen Carbonara recipe is the perfect embodiment of what I love about cooking: taking simple, everyday ingredients and, with a little technique, turning them into something special. It's proof that you don't need a lot of time or money to eat incredibly well.
21. **I challenge you to try this the next time you're about to make a basic bowl of ramen.** I promise you won't be disappointed! If you make it, please leave a comment and a rating below. I'd love to hear how it went! And don't forget to follow ChefManiac on social media for more delicious hacks.

SWAPS & NOTES

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The Cheese: Freshly grated Parmesan is key.

For an even sharper, saltier bite, use Pecorino Romano or a blend of both.

Do not use pre-shredded cheese in a bag!

TIPS FOR SUCCESS

Work Off the Heat: The number one rule.

Never pour the egg mixture into a pan that is over direct heat.

You will make breakfast, not carbonara.

Pasta Water is Your Best Friend: Don't forget to reserve it!

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Original recipe: <https://chefmaniac.com/the-15-minute-ramen-hack-that-tastes-like-a-trip-to-italy/>